

POWERED BY **Dialog****Low-sodium salt compsns. - contg. potassium chloride, glutamate, nucleotide and sweetener****Patent Assignee:** MERCK PATENT GMBH**Inventors:** HAERTNER H; MOESCHL G; VOGEL R**Patent Family**

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EP 59363	A	19820908	EP 82101118	A	19820216	198237	B
DE 3107800	A	19820916				198238	
ES 8305198	A	19830701				198334	
EP 59363	B	19841205				198449	
DE 3261402	G	19850117				198504	

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Abstract:

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Salt compsns. for human consumption comprises 0-50 wt.% NaCl, 22.5-85 wt.% KCl, 0-35 wt.% K₂SO₄, 1-8 wt.% glutamate, 0.1-1 wt.% nucleotides and 4-30 wt.% of sugar or a sugar substitute.

Prefd. compsns. comprises 45-85 wt.% KCl, 0-35% K₂SO₄, 2-8% glutamate, 0.2-1% nucleotides and 8-30% sugar (substitute). The glutamate is pref. K glutamate or glutamic acid. Prefd. nucleotides are guanylic, inosinic and adenosinic acids and their K salts. The glutamate:nucleotide ratio is pref. 5-15:1. The compsns. are pref. prepd. in crystalline form by dissolving or suspending the components in water, and spray drying the soln. or suspension.

The compsns. can be used as salt substitutes in the diet of Na-sensitive and hypertonic subjects. They have a taste and appearance very similar to that of NaCl, are non-hygroscopic and their taste is not altered by cooking.

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